

**PROCESS FOR MISIKARU BEVERAGE WITH YOGHURT**

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Inventor(s): HU JAE-KWAN (KR); BAEK YOUNG-JIN (KR); JANG KYUNG-WON (KR); KIM SANG-KYO (KR)  
Applicant(s): HANKUK YAKURGHT CO (KR)  
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**Abstract**

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Glutinous rice, black bean, barley, brown rice, corn, perilla, chestnut, walnut, millet, milo and jobs tear were milled and roasted at 180 deg. C for 20- 30 minutes, followed by grinding and mixing to give the composite parched cereal powder. 10- 30 Wt.% of the composite parched cereal powder, 5- 20 wt.% of oligosaccharide or high fructose and purified water were mixed and sterilized at 70- 95 deg. C for 10- 20 minutes. 5- 20 Wt.% of fermented milk was added in the obtained compounds to give the beverage.

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